

309 Yoakum Pkwy #601
Alexandria, VA 22304
September 19, 1989

Dear Mom and Dad,

We went out on Sunday and I didn't have a chance to call. We went to the Kalorama House Tour. Kalorama is near Massachusetts Avenue and many embassies are located in the area. The house tour included nine stops and we managed to see six. Unfortunately the two embassies on the tour were too crowded to see. The houses were interesting. Two on the same block were put up by the same builder in 1910. The owners have lived there a long time and the houses are filled with artifacts. All have at least a small back yard with landscaping and some times a swimming pool.

After the tour we walked over to nearby Adams-Morgan to have a beer. We found the annual festival was underway with 250,000 people in the street. Vickie felt claustrophobic as I dragged her through the mob but eventually we made our way to a restaurant where we had sangria and paella.

On Sunday morning I participated in a ten mile race in Bethesda. It was a pleasant morning and not too warm. Last year I finished in 46th place. This year I was 47th but I ran 10 seconds per mile faster!

Sandi has found a renter for the house and she is scheduled to move in on Friday.

We are looking forward to our Brussels trip. Jim Sanchez has sent me "electronic mail" over the computer but so far I have not managed to reply. They have made reservations at a restaurant that we saw in an article about Brussels in Gourmet Magazine. I will practice my typing and quote,

"Bruneau is everything that a three-star Michelin restaurant is conventionally expected to be. The pale primrose yellow paneled dining room of what was once a private house gives the effect of constant sunshine, and there is definitely an element of *"epater le bourgeois"*: Tapering stemmed glasses crowd around impeccable place settings, and only orchids will do. Owner Jean-Pierre Bruneau rarely makes an evening appearance in the dining room, and when he does he has the look of one who personally scoured the food markets at dawn.

Bruneau's *menu degustation* means that the onus of choosing from the varied menu and wine list is taken gracefully out of one's hand. First appear little logs of cheese with a *compote d'oignons* and an aperitif of Sancerre '85. These are followed by tiny bites of whiting, *homard gratine*, *foie de volailles* (chicken livers), and *"oeuf" de saumon au caviar oscietre* ("egg" of salmon filled with osetra caviar) with a Cote du Rhone Blanc de

Blanc '86. The *coquilles Saint-Jacques* are served with truffles and are accompanied by a lightly chilled red Sancerre '87. A Cote de Blaye '85 was poured as we sampled the *fricassée de homard aux asperges maitre d'hôtel* (lobster and asparagus with warm orange vinaigrette). A glass of Margaux Cru Bourgeois '83 was paired with *filet de bar roti à la peau au vinaigre balsamique* (sea bass with a balsamic vinegar sauce). Sweetbreads appeared molded into a little disk made of wafer-thin slices of turnip, carrot, celery, and morels in a brown sauce, and mangoes came *gratinée* with a *coulis* of passion fruit as well as frozen into a *sorbet* and garnished with mint. All of this is delicious..."

I don't know how much of this Vickie's diet will permit her to eat but I intend to take advantage of the opportunity.

Vickie is making plans to keep Mary very busy when she is here and we will certainly have a good time.

Love,

Jim & Vickie